20. STORIES

EXPRESS LUNCH MENU | £28 FOR 2 COURSES

Choose from

STARTER

TARTARE
Hand-cut grilled Angus beef tartare, bone marrow mayonnaise, shallots, cornichons, Henderson's x Manchester Stories house dressing

SALMON
London oak-smoked salmon, crème fraîche, capers, dill & lime, Melba toast, smoked caviar

CAULIFLOWER *(VG)*
Caramelised cauliflower velouté, black garlic, florets, Granny Smith apple, croutons

MAIN

CHICKEN
Corn-fed chicken supreme, truffled potatoes, king oyster mushroom, red wine jus

GNOCCHI *(VG)*
Rice flour gnocchi, kale pesto, roasted pumpkin, crispy chilli Brussels sprouts, pine nuts & fried kale

STEAK & CHIPS *(+£5 supplement)*
200g grain-fed Signature Angus Red rump steak & fries

DESSERT

CAMBRIDGE BURNT CREAM *(V)*
Vanilla crème brûlée, ginger biscuit, cinnamon ice cream, roasted quince

PANNA COTTA *(VG)*
Vanilla & oat set cream, jasmine tea-poached pears, lime, chai tuile

BANOFFEE FONDANT
54% chocolate fondant, banana crémeux, caramel, banana ice cream

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.